

KOSP 6610

Instructions for use



FOR THE WAY IT'S MADE.®

Installing the built-in / under the counter column oven	4
Safeguarding the environment	6
Warnings	7
Before using the oven	8
Oven accessories	9
Care and Maintenance	10
Troubleshooting guide	13
After Sales Service	14

Installing the built-in / under the counter column oven

Recommendations

Important: Disconnect the oven from the mains before carrying out any installation work or servicing.

- It must be installed by a qualified electrician following the instructions provided by the manufacturer and in compliance with local safety standards in force.
- Once you have unpacked the oven, check that the appliance has not been damaged during transportation and that the door closes properly. **If you have any doubts, contact the Customer Care Centre.**
- Once you have unpacked the oven, avoid removing it from the polystyrene base: this will prevent the appliance from getting damaged.
- You should wear protective gloves when installing the appliance.
- The oven has two side handles (**B**), to make installation easier (Fig. 7).

Preparing the housing unit

- The kitchen units next to the oven must be heat resistant (min. 90°C).
- Cut the kitchen unit to fit before installing the appliance. Ensure that all wood shavings are removed as they could be a fire hazard.
- In case of installations as shown in fig. 2 do not put any containers containing liquids on the top of the column. It is possible to insert wire shelves to divide the oven recess space, although a useful surface of 250 cm² should be maintained.
- The dimensions of the housing unit are shown in Figures 1, 2 and 3. The oven dimensions are shown in Figure 4.
- In order to ensure adequate cooling ventilation, it is important to leave an open space at the back of the unit (see Figure 6). **When installation has been completed, the bottom of the oven must be inaccessible.**
- Install the oven taking care that the walls do not come into direct contact with the adjacent units (Fig. 5).
- With ovens installed under worktops, there must be a ventilation slot of at least 5 mm between the upper edge of the oven and the lower edge of the worktop (Fig. 5). **Do not obstruct this slot in anyway as this could effect working appliance.**
- If the kitchen unit is not securely fixed to the wall, it must be anchored with brackets (**A**) (Fig. 6).

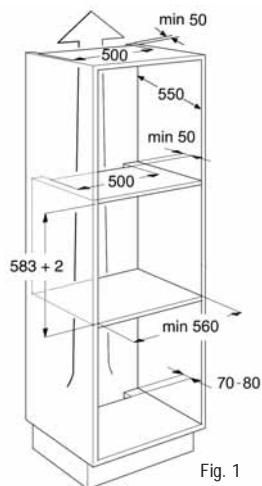


Fig. 1

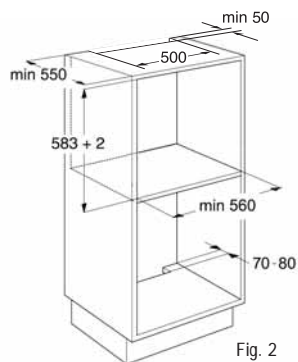


Fig. 2

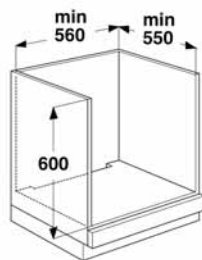


Fig. 3

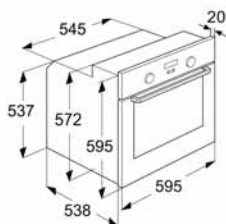


Fig. 4

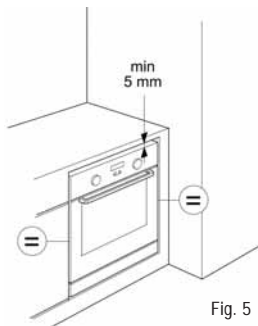


Fig. 5

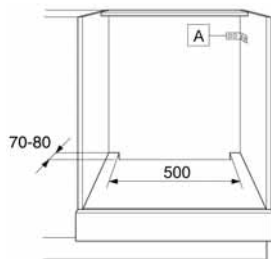


Fig. 6

Installing the built-in / under the counter column oven (continuation)

Electrical connection


Regulations require that the apparatus be earthed.

- The electrical connection must be made by a qualified electrician following the instructions provided by the manufacturer and in compliance with local safety standards in force.
- The installer is responsible for ensuring that the electrical connection of the appliance is carried out properly and in compliance with local safety standards in force.
- The oven power cable must be long enough to connect the built-in appliance to the mains.
- Observance of safety directives requires that a multi pole switch with a minimum contact gap of 3 mm be used for the installation.
- Never use adapters or extension leads.
- Once the installation is complete, the electrical parts should no longer be accessible.

Connecting to the oven

- Make sure that the voltage indicated on the rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).
- Replacement of the supply cable (see table) should only be carried out by an authorised customer service centre representative.

Power supply cable table

No. of conductors	Type of cable
IN +  ~	H05 RR-F 3 X 1,5 mm ²

Securing the oven

- Lift the oven using the handles on each side (B) and insert it in the unit, ensure that the power cable is not trapped (Fig. 8).
- Centre the oven in the housing unit before finally securing it.
- Secure the oven into the unit using the screws provided (as shown in Fig. 9).

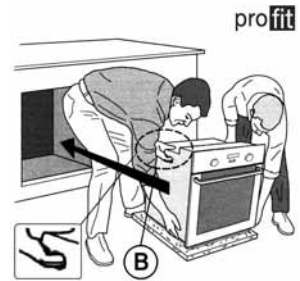


Fig. 7

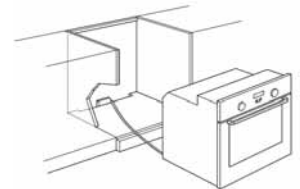


Fig. 8

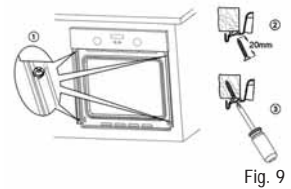



Fig. 9


Safeguarding the environment

Disposing of packaging

- The packing material can be 100% recycled as confirmed by the recycling symbol .
- The various pieces of packaging should not be disposed off into the environment but disposed of in compliance with local authority standards.



Disposal of old appliances

- The appliances are made of recyclable or reusable materials. Current local regulations should be followed during their disposal. Before disposal, ensure that the supply cables are cut, making the appliance unusable.
- This appliance is marked according to the European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring that this product is disposed of correctly, you will help prevent potentially negative consequences for the environment and human health.
- The symbol  on the product or on the documents accompanying the product indicates that this appliance should not be treated as household waste. Instead, it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information on treatment, recovery and recycling of this product, contact your local authority, the household waste disposal service or the shop where you purchased the product.

Energy saving

- Only preheat the oven if indicated in the product description sheet cooking table or in your recipe.
- Use dark, black lacquered or varnished oven tins and baking sheets as they absorb heat much better.

Warnings

- The oven is for home use and the cooking of food only. No other use is allowed. The Manufacturer denies all responsibility for improper use or for the incorrect setting of the controls.
- Only a qualified electrician can carry out repair work or maintenance.
- Avoid exposing the oven to atmospheric agents.
- Do not place heavy items on the door as this could damage the oven opening and the hinges.
- Do not swing on the door.
- Do not hang anything on the oven door handle.
- Do not cover the bottom of the oven with aluminium foil or other objects.
- The oven door must shut properly. Keep the door seal surfaces clean.
- Never pour water directly into a hot oven. This will damage the enamel lining.
- Fruit juices that drip from a tray can leave indelible marks. We recommend cleaning the oven before using it again.
- Do not drag pots or pans across the bottom of the oven as this could scratch the enamelled lining.
- The presence of steam on the inside of the glass of the door during steam cooking is simply due to the presence of steam inside the oven compartment.
- The injection tube output steam nozzle should never be obstructed by containers or pots.
- Regularly clean the steam nozzle in order to avoid obstructions from food or other debris, which could prevent correct operation.
- Residual condensation after use, can over time, damage the oven and the surrounding units. We recommend you to:
 - use the temperatures suggested in the cooking tables;
 - dry the damp parts of the cold oven.
- Be careful when opening the door, pay attention to the steam generated by the oven
- Do not pour water in the filling reservoir during the cleaning (pyrolytic) cycle.
- Do not pour flammable fluids or spirits (grappa, whisky, cognac etc.) in the filling reservoir
- Never overfill the water reservoir. Always use the quantities suggested by the recipes or indicated on the cooking tables. In case of overfilling, the water will spill inside the oven. Remove using a sponge or a cloth.
- Unless otherwise stated, all cooking should be completed with the door closed.
- Heated fat and oil are easily flammable. It is very dangerous to heat oil and fat inside the oven.
- Never leave the appliance unattended during oven-drying.
- When using the steam function do not cover containers with lids.
- Always ensure that the water reservoir is closed during cooking and during the pyrolytic cycle.
- Only drinkable water or water low in mineral content should be used to fill the reservoir. Do not use distilled water or any other liquid.
- Never touch the oven with any wet part of the body or operate it with bare feet.
- Do not pull the appliance or power cable to disconnect it from the socket.
- The use of this appliance is not intended for people with reduced physical, sensorial or mental capabilities, for children or for people without experience or knowledge, unless they have received full use instructions by the people responsible for their safety.
- Accessible parts can become very hot during use. Keep children away from the appliance.
- During use the appliance can become very hot. Do not touch the heating elements inside the oven.
- Keep children away from:
 - the oven and its controls, especially during or just after use, to prevent injury;
 - packaging (bags, polystyrene, metal parts, etc.);
 - the oven when scrapped.
- Make sure the wiring from other appliances in use near the oven does not come into contact with hot parts of the oven and does not get trapped in the oven door.
- The oven is fitted with an air cooling system to prevent the front part and the cabinet cavity from reaching excessively high temperatures.

Warnings (continuation)

Attention: steam and smoke are vented through an opening between the control panel and the oven door. Do not obstruct the vent opening.

- Do not place inflammable material in the oven or near it: if the appliance is inadvertently turned on, a fire could start.
- Use oven gloves to remove hot pans and accessories in the oven.
- If you are adding alcohol (e.g. rum, cognac, wine etc.) while roasting meats or baking cakes, remember that alcohol evaporates at a high temperature. You should, therefore, bear in mind that the vapours released by the alcohol can ignite when they come into contact with the electrical heating element.
- Do not heat up or cook food in sealed containers inside the oven. The pressure that builds up inside the container could explode, damaging the oven.
- Do not use containers made of synthetic material to cook (except ones specifically designed for this purpose; see information provided by the Manufacturer). They could melt at high temperature.
- Never pull out fully loaded shelves. Use extreme caution.

Before using the oven

- Before use, remove:
 - all stickers on the front of the oven and the door with the exception of the rating plate placed on the right wall inside the oven (visible when the door is open).
 - cardboard protection and protective plastic film from the control screen and other parts of the oven;
 - any sticky labels from accessories (for example, under the drip tray).
- Remove the accessories from the oven and heat it up at 200°C for approx. one hour to eliminate smells and fumes produced by insulating material and protective greases. You should keep the window open when doing this.

Oven accessories

The accessories vary according to the model. The accessories provided with the oven are listed in the separate Product Description Sheet (under Accessories).

Drip tray (1)

Placed under the grid to collect grease or pieces of food or used as a plate, for example, to cook meat, chicken, fish with or without vegetables. Pour some water into the drip tray to prevent fat spatters or smoke.

Baking tray (2)

For baking biscuits, cakes and pizzas.

Wire shelf (3)

For cooking food or as a support for pots, cake tins and any other cooking receptacles. It can be placed on any of the runners in the oven. Insert the grill with its bend facing upwards.

Grill Pan Set (4)

The set includes a trivet (5a), an enamel drip tray (5b) and a handle (5c).

The Grill pan should be placed on the wire shelf (3) and used with the Grill function.

Grease filter (5)

For use **only** with particularly fatty cooking. Hook onto the rear wall of the cavity in front of the fan. The filter can be washed in the dishwasher and should not be used with the 'Fan' option or during steam cooking as cooking results may be affected.

Heat probe for meat (6)

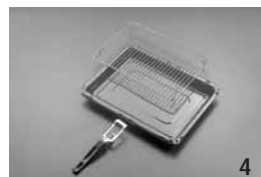
For measuring the temperature inside meat to establish if it is cooked.

Dehydration rack (7)

To dry any kind of fruit, vegetables and mushrooms.

Steamer (8)

The kit includes a grid support, an enamelled container (the same as the "Grill Pan Set"), a perforated shelf, a glass lid and a rubber fitting to insert on the lid. The kit is only to be used with the grid (3) and should always be placed on the second level from the bottom.



Care and Maintenance

Important: Do not use water pressure cleaners or steam cleaners.

Oven exterior and internal frame of the oven

- To avoid scratching or breaking the door glass, when cleaning never use rough or abrasive materials or metal scrapers.
- Clean with a damp cloth. If it is very dirty, add a few drops of washing up liquid to the water. Wipe with a dry cloth.
- Do not use corrosive or abrasive cleaning products, which could dull the surface. If one of these products should accidentally come into contact with the oven, clean it with a damp cloth immediately.
- Slight differences in colour in the front part of the appliance are due to different materials such as glass, plastic and metal being used.
- Clean the water reservoir using a soft dry cloth.

Accessories

- Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a sponge.
- Clean the steamer's lid using a soft detergent.

Oven cavity

- Do not use abrasive sponges or pan scourers. Use specific cleaning products for ovens and follow the manufacturer's instructions.
- Leave the oven to cool after each use then clean it to prevent ingrained dirt forming as a result of residue food.
- During prolonged cooking or cooking on several levels, especially in the case of food with a high water content (pizza, stuffed vegetables etc.), condensation can form inside the door and on the seal. When the oven is cool, dry the part inside the door with a cloth or sponge.
- Clean the glass on the door with an appropriate liquid cleaning product.
- The oven door may be removed to facilitate cleaning.

Pyrolysis cleaning

This function allows you to eradicate the traces of food produced during the cooking cycles. These traces, burnt at a temperature of approx. 500°C, can be easily removed with a damp sponge once the oven has cooled down.

- You only need to carry out a pyrolytic cleaning when the oven is particularly dirty and not after each use.
- If the oven is installed under a worktop, make sure that the hotplates or rings are not on when carrying out the pyrolytic cycle.
- **Prior to starting a pyrolytic cycle, all the accessories must be removed from the oven, to avoid ruining them and to maximise the pyrolytic cycle performance itself.**
- To maximise the pyrolytic cleaning results on the door, you should remove the larger splatters with a damp cloth before starting the pyrolytic cycle.
- The pyrolytic cleaning function has two different functions to adapt to any situation:
 - an energy saving cycle (EXPRESS PYROLYSIS) with a 25% reduction in energy consumption compared to the standard pyrolysis cycle. If used regularly (every 2 or 3 uses), your oven will always be clean.
 - a standard cycle (PYROLYSIS), that guarantees an in-depth clean when the oven is particularly dirty.
- As a safety measure, when the oven is cold the door seals shut as soon as the Pyrolytic cycle starts. It is impossible to open the door even if the button is at 0 because of the extremely high temperatures reached inside the oven during the pyrolytic cycle.
- The oven light switches off when the oven reaches a certain internal temperature to prolong its lifespan.

Care and Maintenance (continuation)

When should a pyrolytic cycle be used?

This function should be used if the oven is smoking when heating up and there is a lot of smoke when cooking, or when there are unpleasant smells when the oven is cold after cooking different kinds of food (lamb, fish, grilled meats, etc.).

COOKING THAT LEAVES LITTLE TRACE OF DIRT

Biscuits, vegetables, cakes, quiches, soufflés. They do not splatter when cooking.

COOKING THAT PRODUCES AN AVERAGE AMOUNT OF DIRT

Meat, fish (in an oven tray), stuffed vegetables.

COOKING THAT PRODUCES A LARGE AMOUNT OF DIRT

Large pieces of meat on a spit or use of the Turbogrill.

REMOVING THE DOOR / THE DOOR GLASS

Warning: use protective gloves for the following operations.

Follow these instructions very carefully to prevent injury and damaging the oven door and hinges. Make a careful note of the position of the pieces of glass before dismantling it so that you fit them back on again in the right position. Do not touch the hinges when cleaning and/or removing the door (Fig. 1).

How to remove the oven door:

- Use protective gloves.
- Open the door fully (see Fig. 2).
- Lift the two catches and push them forward as far as they can go (see Fig. 3).
- Partially close the door to remove it, lifting it upwards (see Fig. 4).

To remove the glass from the oven door:

- Place the oven door on a flat surface (Fig. 5).
- Slacken the screws on the two glass supports (A) next to the hinges and put them to the side (Fig. 5, Fig. 6).



Fig. 1



Fig. 2

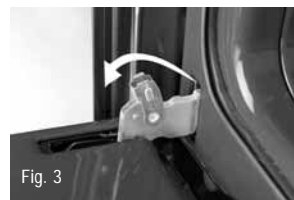


Fig. 3



Fig. 4



Fig. 5



Fig. 6

Care and Maintenance (continuation)

- Remove the internal glass by lifting it by the side and removing it from its position (Fig. 7).
 - Remove the second and third piece of glass, paying attention to the position of the lettering "REFLECTING SIDE" if present (Fig. 8).
 - Follow the reverse procedure to refit the glass:
 - the lettering "REFLECTING SIDE" on the intermediate pieces of glass should be positioned so that it is legible;
 - if an intermediate piece of glass does not have the lettering "REFLECTING SIDE", place it as close as possible to the internal glass.
 - Place the internal glass into its position, making sure that the lettering "EASY CLEAN" is facing the upper part of the door (on the plastic profile side).
 - Replace and tighten the two glass supports A (Fig. 5 and Fig. 6).
- Take particular care with the hinges when cleaning and/or dismantling the door (Fig. 9).

Note: a slight gap between the internal glass and the side posts on the door is normal as this acts as compensation for the glass expanding when hot.

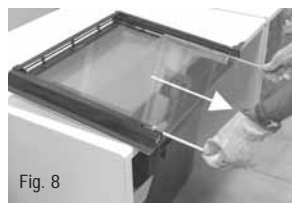
How to remount the door:

- Insert the hinges in their grooves and lower the door fully (Fig. 4).
- Lower the two catches again (Fig. 3).
- Fully close the oven door.

Changing the rear oven lamp bulb

- Disconnect the oven from the electrical supply.
- Let the oven cool before turning the lamp cover left to unscrew it (see Fig. 10).
- Change the bulb (see note).
- Screw the lamp cover back on.
- Reconnect the oven to the electrical supply.

Note: only use 40 W - 230V lamps, such as E-14, T 300°C, available from the Customer Care Centre. Important: do not use the oven without replacing the lamp cover.



Troubleshooting guide

Oven not working:

- Make sure there is a power supply and that the oven is connected to the mains supply.
- Turn the oven off and restart it to see if the fault persists.

If the door is blocked:

- Turn the oven off and restart it to see if the fault is repeated.

IMPORTANT:

- Make sure that the oven control knob is not turned to "0".
- If the electronic programmer is showing "STOP", consult the separate Product Description Sheet and/or the description of the electronic programmer.
- If the electronic programmer is showing "F HH", contact the Customer Care Centre. In this case, specify the number following the letter "F".

After Sales Service

Before contacting the Customer Care Centre:

1. Try to solve the problem yourself based on the descriptions given in the "Troubleshooting guide".
2. Turn the appliance off and restart it to see if the fault persists.

If after carrying out the above checks, the fault persists, contact the Customer Care Centre.

Please give:

- a short description of the fault;
- the exact model of the oven;
- the service number (this is the number found after the word Service on the rating plate), located on the internal edge on the right hand side of the oven opening (visible when the oven door is open). The service number can also be found in the warranty booklet;

SERVICE 0000 000 00000



- your full address;
- your telephone number.

If repair work has to be carried out, contact the **Customer Care Centre** (Use of original spare parts is guaranteed).

Failure to comply with these instructions could compromise the safety and quality of your product.

DECLARATION OF CONFORMITY **CE**

- This oven was designed to come into contact with foodstuffs and complies with Regulation (CE) No. 1935/2004.
- It was exclusively designed for use as a cooking appliance. Any other use of the appliances (e.g. heating rooms) is considered improper and subsequently dangerous.
- It was designed, produced and launched onto the market in compliance with:
 - the safety requirements of 2006/95/EC directive concerning "Low Voltage" electric appliances (replacing 73/23/EC directive and subsequent amendments).
 - the safety requirements in the "EMC" Directive 89/336/EEC.
 - the requirements of Directive 93/68/EEC.

